

Richmond Hill cafe & larder

CHEESE NOTES

Chabrin

Goat – semi hard cheese
Basque, France

High in the French Pyrenees dairy cooperative Onetik. Onetik is the largest cooperative in the Basque region comprising of over 650 small farms making over 60 styles of traditional and modern cheeses. Every year local French and Spanish officials hold a ceremony to grant the French sheep and goats 'permission' to graze on Spanish land, ensuring the continuation of the quality of milk produced.

Made using pasteurised goats milk sourced only from the Pyrenees of the Basque region, the **Chabrin** is an incredibly interesting cheese, the pate (interior) is lovely, silky and fudgy, the way a great aged goat cheese should be. The flavours are the perfect blend of hazelnut and toffee with a slightly salty aftertaste, like salt water taffy!

Cheese makers coat the Chabrin with a thin breathable coating known as cheese paint. This is harmless to the cheese and helps prevent surface moulds while still allowing the air to permeate the cheese. This helps not only to minimise labour but to ease the loss of moisture that occurs with maturing cheeses.

Thanks to its months of maturation you will notice crunchy knobs of crystallisation throughout the cheese, this adds another dimension to the cheese altogether and a slightly crunchy texture.